

Small Bites

Sesame Tuna <i>contains traces of nuts</i> 	150
Lightly seared served with wasabi mayo and light soya dressing	
Mini Moules Marinieres	130
Half a kilo of mussels served the Belgian way	
Tempura Prawns	155
Panko crusted deep fried prawns served with sweet chili and tartare sauce	
Patagonian Baby Squid	150
Seared with olive oil and served with chili	
Bitterballen	90
A rich beef ragout encapsulated in a crunchy coating, served with mustard	
 Frozen pack sizes of 8 and 20 available to take home	
Prawn Croquettes	105
Crumbed croquettes filled with prawn in a creamy crayfish velouté	
Pommes Frites & Mayo	50
Cheese Croquettes	95
12 month matured Dutch Gouda and Parmesan Cheese in a roux, crumbed and deep fried	
Roasted Cauliflower & Hummus	65
Oysters (each)	35
Tapas Fillet Béarnaise	170
Lightly seared Filet cubes served on rocket with Béarnaise	
Tapas Pork Ribs	125
Loin ribs in a barbeque marinade	
Os a moëlle	80
3 Marrow bones cooked in a light bullion served with brioche toast	

Take your time

Savour the moment



Starters

Burrata Mozzarella	225
An outer casing of solid mozzarella cheese encloses stracciatelle and cream	
Saumon Mariné	170
Thinly sliced Norwegian Salmon, marinated with olive oil, onion, dill and lemon juice	
Soupe de Poisson	95
Fish soup the French way, with rouille, grated cheese and croutons	
Mussels a'la Crème	145
Half a kilo, prepared in a light creamy sauce	
Toast Cannibale	125
Raw, fresh ground beef on toast, a delicacy for Belgians and other cannibals	
Carpaccio de Boeuf	130
Tomate Mozzarella	190
Marinated cherry tomatoes & Mozzarella served with pesto and a balsamic glaze	
Salade aux Lardons	150
Fresh garden greens, with finely chopped onions, bacon and croutons, topped with a poached egg	
Caeser Salad	165
Classic Caesar with crumbed and fried chicken breast and anchovies	
Duck Liver Brûlée	165
Goats Cheese Salad <i>contains traces of nuts</i> 🥜	235
Garden greens with goats' cheese, pear and honeyed walnuts	

Setting the standard

Belgian soul on every plate



Seafood

Pepper Encrusted Tuna au Poivre	355
Loin of Tuna encrusted in white peppercorns served on a bed of spinach with smooth potato mash and a rich pepper sauce	
Norwegian Salmon Beurre Blanc	360
Norwegian Salmon complimented with a herb beurre blanc and smooth potato mash	
Kingklip Basilic	315
Crumb and herb encrusted, on a bed of spinach with smooth potato mash and a tomato infused beurre blanc	
Moules Marinières	285
Kilo of mussels (not from Brussels but from Langebaan), prepared the Belgian way. Fresh and therefore not always available.	
Gambas Den Anker Pili-Pili	305
Medium prawns pan fried in olive oil & garlic with a touch of sea salt served with chilli & pommes frites	
Poisson et Frites	205
Beer battered hake, deep fried served with pommes frites & tartare sauce	
Prawn and Clam Pasta	330
Prawns and clams tossed with cream, garlic, parmesan and a hint of chilli. Served with linguine	

Vegetarian & Vegan

Mushroom Risotto <i>contains cream</i> 🍷	180
Vegan Burger	175
Served with a vegan bun, salsa and frites	
Potato Gnocchi	185
Served in a tomato infused sauce with Parmesan cheese	

Proudly Capetonian

Ultimate coastal comfort



Meat

Steak au Poivre 'Den Anker'	355
Delicious pan-fried fillet steak covered with crushed white pepper and served with a rich pepper sauce	
Filet de Boeuf – Chateaubriand	345
Chateaubriand style, served with vegetables and our original grandmother's sauce	
Filet Bearnaise	350
Served with our home-made Béarnaise Sauce	
Steak Tartare	245
Freshly ground beef served with pommes frites	
Wagyu Steak tartare #LCHF	255
Rib-Eye Steak	325
Served with either Pepper or Bearnaise sauce	
South African Speciality	POA
Please ask your server for details	
Carbonades Flamande	255
Braised beef, stewed in beer, served with pommes frites	
1 metre of Pork Ribs	800
2 kilos of fall off the bone ribs served with pommes frites - sharing for up to 4 people	
½ metre of Pork Ribs	400
1 kilo of fall off the bone ribs served with pommes frites - sharing for up to 2 people	
Vol au Vent	195
Puff pastry with creamy chicken, meatballs and mushrooms served with pommes frites	
Lapin À La Flamande	325
Rabbit simmered in beer, served with potato croquettes and a poached pear	
Pork Belly	225
Slow roasted served with Borderlaise sauce, vegetables and mash	
Wagyu Burger	195
Add an extra Patty 55	
Add extra bacon or cheese. 20	

Kiddies

Burger, Hake or Chicken Nuggets & Chips with Ice cream for dessert	135
Kiddies Edible Colouring in Biscuit	40

A touch of sweetness

The perfect ending



Dessert

Tarte aux Pommes	80
Hot apple cake, served with your choice of cream or ice cream	
Crème Brûlée	95
Mousse au Chocolate	95
Artisnal Local Cheese Board <i>(contains traces of nuts)</i>	235
Crêpes Flambées	95
White Chocolate Parfait <i>(contains traces of nuts)</i>	105
Gâteau à l'Orange	95
A succulent orange blossom sponge in a crisp shell with vanilla ice cream.	
Dame Blanche	75
Homestyle vanilla ice cream with chocolate sauce	

Waffles

All waffles available in full or half portions

Vanille Waffle	40/70
Served with Vanilla Ice Cream	
Speculoos Waffle	45/75
Served with caramel flavoured ice cream and Speculoos Biscuit	
Chocolate Waffle	45/75
Served with chocolate sauce	
Waffle a'la Fraise	50/85
Served with strawberries, vanilla ice cream and cream	



"Connect to our Wi-Fi if work calls... but always remember, the best connections are made across the table."

**Password:
Ankerbrew**



Wine

Sparkling and Celebration

	Btl/Gls
Kloovenburg Grenache Brut NV – Swartland	310/90
Jordan Blanc de Blancs MCC – Stellenbosch	645/165
Charles Fox Reserve Gold MCC – Elgin	595
Kruger Brut Rosé MCC – Hemel-en-Aarde	655/190
Colmant Brut Reserve MCC – Western Cape	670
Dainty Bess MCC – Wellington	665
Drapier French Champagne – France	1650

Chardonnay

	Btl/Carafe (250ml)
Jordan Unoaked – Stellenbosch	305/100
Kruger Sans Chêne – Olifants River	435/145
Migliarina – Elgin	495
Springfield Wild Yeast – Robertson	460
Jordan Barrel Fermented – Stellenbosch	555/185
Redamancy – Stellenbosch	685
Iona – Elgin	750
Tesselaarsdal – Hemel-en-Aarde Ridge	740
Jordan Nine Yards – Stellenbosch	950
Hamilton Russell – Hemel-en-Aarde	1065

Sauvignon Blanc

	Btl/Carafe (250ml)
Jordan “Chameleon” – Stellenbosch	190/65
Bruce Jack – Bredekloof	230/70
Sophie Te’Blanche – Elgin	315/105
Jordan “The Outlier” – Stellenbosch	350/115
Cape of Good Hope Altima – Overberg	425
Klein Constantia – Constantia	495
Iona “Elgin Highlands” – Elgin	495
Southern Right – Hemel-en-Aarde	465
Almenkerk – Elgin	625

Chenin Blanc

	Btl/Carafe (250ml)
L’Avenir “Horizon” – Stellenbosch	205/70
Mooi Bly – Paarl	270/84
Jordan “Inspector Peringuey” – Stellenbosch	350/115
Tempel “Kattemaai” – Paarl	650
Off the Record by Bobby Wallace – Elgin	685
Jordan “Time Piece” – Stellenbosch	750
The House of Hier – Robertson	750

Sip back and relax

Good vibes, better grapes



Albariño

Btl

Springfield Albariño – Robertson

420

Riesling

Btl/Carafe (250ml)

Jordan “The Real McCoy” – Stellenbosch

500/165

The Vioneers “The Swansong” – Durbanville

555

Assyrtiko

Btl

Jordan – Stellenbosch

555

Orange Wine

Btl/Carafe (250ml)

Testalonga “Stay Brave” – Swartland

450

Intellego “Story of Harry” – Swartland

420/140

Rosé / Blanc de Noir

Btl/Carafe (250ml)

Wolvenhoek “Baba Yetu” – Wellington

225

Mooi Bly – Paarl

250/85

Ameera “Blanc de Noir” – Stellenbosch

275

Jordan “Dry Rosé” – Stellenbosch

315/105

Blends

Btl/Carafe (250ml)

Springfield “Miss Lucy” – Robertson

410/135

Kloovenburg “8 Feet” – Swartland

625

Eerste Hoop “LodewijkX” – Bot River

655

Dessert Wine

Btl/Carafe (250ml)

Jordan “Mellifera” – Stellenbosch

695/100

Non-alcoholic Wine

Btl/Carafe (250ml)

Van Loveren Almost Zero Red/White/Rosé – Robertson

205/70

Excellence is our habit

Raise a glass to Belgium



Merlot

Btl/Carafe (250ml)

Kranskop – Breede River

378/125

Kloovenburg – Swartland

430

Jordan “Black Magic” – Stellenbosch

495/165

Cabernet Sauvignon

Btl/Carafe (250ml)

Ameera – Stellenbosch

360/120

Springfield Wild Berry – Robertson

485

Kranskop – Breede River

480

Jordan “The Long Fuse” – Stellenbosch

565/190

Redamancy – Stellenbosch

605

Shiraz / Syrah

Btl/Carafe (250ml)

Jordan “Chameleon” – Stellenbosch

185/60

Ameera – Stellenbosch

360/120

Jordan “The Prospector” – Stellenbosch

510/170

Kleinood “Tamboerskloof” – Stellenbosch

610

Pinotage

Btl/Carafe (250ml)

L’Avenir “Horizon” – Stellenbosch

200/65

Diemersfontein – Wellington

405/135

Swanepoel White Pinotage – Tulbagh

680

Pinot Noir

Btl/Carafe (250ml)

Kruger Pinot Noir – Upper Hemel-en-Aarde

675

Iona “Mr. P” – Elgin

530/175

Blends

Btl/Carafe (250ml)

Wolvenhoek “Baba Yetu” – Wellington

225/75

Ameera “Duel” – Stellenbosch

305/100

Wolvenhoek “Lone Wolf” – Wellington

555

Anthonij Rupert “Optima” – Franschhoek/Darling

630

Rustenberg “John X Merriman” – Stellenbosch

600

Jordan “Cobblers Hill” Bordeaux Style Blend – Stellenbosch

850

Rooted in Heritage

Uncork and unwind



Cellar Selection

A curated selection of limited and unique varietals
and some vintage wines, quantities are limited.

	Btl
Mooi Bly Tannat '20 – Paarl <i>A bold and structured red with dark berry fruit, firm tannins, and savoury spice. Rich yet balanced with a long, dry finish.</i>	400
Iona Nebbiolo d'Elgin '20 – Elgin <i>Elegant and perfumed with notes of cherry, rose petal, and dried herbs. A refined Nebbiolo with fresh acidity and fine tannins.</i>	450
Kruger Old Vines Grenache '18 – Piekeneerskloof <i>Juicy red berry fruit layered with white pepper and subtle earthiness. Old vines bring depth and concentration to this expressive Grenache.</i>	490
Tempel Sorgvry Cinsault '22 – Paarl <i>Light-bodied and vibrant with bright raspberry, cranberry, and delicate floral notes. Fresh, energetic, and beautifully drinkable.</i>	530
Eerste Hoop Lady Brigitte '20 – Bot River <i>A smooth and generous blend showing ripe plum, blackberry, and gentle oak spice with a soft, rounded finish.</i>	550
Tempel Tydsam Tempranillo '23 – Paarl <i>Fresh and fruit-forward with dark cherry, subtle spice, and hints of tobacco. A modern and approachable expression of Tempranillo.</i>	630
Iona One Man Band '21 – Elgin <i>Complex and layered with notes of blackcurrant, graphite, and spice. Cool-climate elegance with remarkable structure and finesse.</i>	660
Off the Record Syrah by Bobby Wallace '23 – Ceres Plateau <i>A vibrant Syrah with blackberry, cracked pepper, and wild herbs. Fresh acidity and silky tannins give excellent balance.</i>	675
Kleinood Tamboerskloof Mourvèdre '23 – Stellenbosch <i>Perfumed and savoury with dark fruit, fynbos, and subtle spice. Medium-bodied with a refined, earthy finish.</i>	780
Delaire Graff Banghoek Reserve Merlot '22 – Banghoek <i>Rich and polished with ripe black plum, mocha, and cedar notes. Smooth tannins and elegant oak integration.</i>	950
Spioenkop Pinotage '21 – Elgin <i>A cooler-climate Pinotage showing red berries, spice, and earthy complexity with restrained oak and fresh acidity.</i>	950
Kaapzicht Steytler Pinotage '21 – Stellenbosch <i>Powerful and concentrated with dark fruit, chocolate, and smoky spice. A benchmark Pinotage with depth and ageing potential.</i>	1150
Kleinood John Spicer Syrah '18 – Stellenbosch <i>Intense and sophisticated with black olive, dark berries, pepper, and savoury spice. Structured and beautifully balanced.</i>	1650
L'Avenir Provenance Pinotage 1.5l Magnum '18 – Stellenbosch <i>A generous and expressive Pinotage with ripe plum, cherry, and warm spice. Smooth, rich, and ideal for sharing.</i>	630

Details matter

Quality in every pour



Jordan Cellar Selection

Hand selected by the Jordan Interns of the 2026 Harvest.
Always remember, life is too short to drink bad wine - enjoy!
Ask your waiter for our Riedel glassware to enjoy these special wines.

Whites

	Btl
The Real McCoy Riesling '18 – Stellenbosch <i>Fresh and aromatic with notes of lime, green apple, and citrus blossom. The warm, dry 2018 vintage produced concentrated fruit while retaining vibrant acidity and minerality.</i>	575
Barrel Fermented Chardonnay '20 – Stellenbosch <i>Rich and textured with layers of stone fruit, toasted almonds, and subtle vanilla from careful oak ageing. The 2020 vintage delivered excellent balance and purity of fruit.</i>	650
Time Piece Chenin Blanc '21 – Stellenbosch <i>Complex and elegant with ripe pear, honeyed citrus, and refined mineral character. The cooler 2021 vintage is noted for freshness, precision, and exceptional structure.</i>	850
Nine Yards Chardonnay '20 – Stellenbosch <i>A luxurious Chardonnay showing ripe peach, citrus zest, and integrated oak spice. The 2020 vintage offered superb ripeness with natural freshness and elegance.</i>	1050

Reds

	Btl
Black Magic Merlot '11 – Stellenbosch <i>Mature and velvety with notes of black cherry, cedar, and soft spice. The excellent 2011 vintage has allowed the wine to develop remarkable depth and tertiary complexity.</i>	800
The Long Fuse Cabernet Sauvignon '18 – Stellenbosch <i>Classic Cabernet character with blackcurrant, dark plum, and tobacco leaf. The dry 2018 vintage produced concentrated wines with firm structure and ageing potential.</i>	785
Cobblers Hill Bordeaux Style Blend '13 – Stellenbosch <i>A powerful yet elegant blend with cassis, mocha, and savoury spice. Widely regarded as an outstanding vintage, 2013 delivered exceptional balance and longevity.</i>	1050
Sophia Bordeaux Style Blend '15 – Stellenbosch <i>Rich and sophisticated with concentrated dark fruit, graphite, and fine oak integration. The acclaimed 2015 vintage is celebrated for intensity, structure, and world-class ageing potential</i>	2150
Sophia Bordeaux Style Blend '17 – Stellenbosch <i>Elegant and youthful with blackcurrant, cedar, and subtle herbal notes. The cooler, highly regarded 2017 vintage brought freshness, precision, and refined tannin structure.</i>	1950

Hospitality by the Water

Excellence in a glass



Belgian Beers – on tap

*Curated collection of Belgian and
Belgian-inspired brews*

Anker Brew 5% 330ml	55
Anker Blonde 6.8% 330ml	60
De Koninck 5% 250ml	75
La Chouffe 8% 330ml	95
Vedett Extra White 4.7% 330ml	90
Duvel on Tap 8.5% 250ml/330ml	80/100
Duvel 6.6 6.6% 250ml/330ml	90/115
Liefmans Fruitesse 3.8% 250ml	80
Tasting of 6 draught beers	130

Trappist Beers

*Brewed by monks according to the
trappist values of quality, simplicity and service*

Westmalle Tripel 9.5%	90
Orval 6.2%	95
Westmalle Dubbel 7%	95
Chimay Bleu 9%	115
Rochefort 10 11.3%	125

Abbey Beers

*Brewed for Abbey's inspired by
monastic brewing traditions*

Maredsous Brune 8%	90
Maredsous Blonde 6.8%	95
Maredsous Tripel 10%	115
St Bernardus Abbot 12 10%	115

Artisanal Beers

Innovative brews focused on quality and innovation

Liefmans Goudenband 8%	85
Liefmans Peach 3.8%	90
Vedett Extra Pilsener 5.2%	95
Vedett IPA 6%	100
Duvel 8.5% 330ml	115
Duvel 8.5% 750ml	315
Duvel Imperial Blond 10%	135
Tripel d'Anvers 8%	120
Houblon Chouffe 9%	125
Cherry Chouffe 8%	125
Liefmans Kriek Brut 6%	125
Duvel Triple Hop 2017 9.5%	130



A Unique Experience

Kanon Amber Ale

80

Locally brewed Belgian Style Amber - the glass is super special to us so we keep your right shoe in our basket in the bar! 'Your right shoe for the right beer' created by Head Chef Doekle Vlietman

Other Local Beer / Cider

Naked Anker	45
Savanna	50

Non-alcoholic

Chouffe Alcohol Free (Belgian Beer)	95
Fruitesse 0.0% (Belgian Beer)	75
Savanna Free	50
Boston Point Five	60

Brewed by tradition

Crafted with care



Cocktails

Mimosa	80
Negroni	125
Espresso Martini	95
Aperol Spritz	95
Lemon Spritz	95
Margarita	125
Moscow Mule	105
Paloma	105
Old fashioned	105

Mocktails

Abstinence Spritz	75
-------------------	----

*(Non-alcoholic Blood Orange
or Lemon Spritz)*

Whisky

Bells	35
J&B	35
Johnnie Walker Red	40
Jack Daniels	45
Jamesons	45
Johnnie Walker Black	45
Glenfiddich 12-Year-Old	70
Glenfiddich 15-Year-Old	105
Glenfiddich 18-Year-Old	180

Gin

Unit 43 Original	40
Musgrave	50
Inveroche	50
Drunken Horse	80

Brandy / Cognac

Klipdrift	30
Unit 43 5 Year	40
KWV 10 Year	50
KWV 15 Year	100
KWV 20 Year	180
Remy Martin	120

Rum

Bacardi	40
Southern Comfort	40
Spiced Gold	40
Forty-Three Stripes	50

Vodka

Absolut	50
---------	----

Liqueurs

Amarula	25
Frangelico	30
Kahlua	30
Tia Maria	30
Cointreau	45
Drambuie	45
Grand Marnier	60

Apéritif / Digestief

Allesverloren Port	50
Don Julio Blanco	90
Don Julio Reposado	120
Jägermeister	50
Martini (Bianco/Dry/Rosso)	40
Pernod	50
Aperol	65
Campari	65
Grappa	100

Kombucha

Ginger & Lemon	60
Blueberry & Basil	60
Pineapple & Lime	60
Raspberry & Hibiscus	60

Soft Drinks

Coke	30
Coke Zero	30
Fanta	30
Sprite	30
Crème Soda	35
Ice Tea (Lemon/Peach)	45
Appletiser	50
Grapetiser	50
Still/Sparkling Water (1L)	50

Naturally spirited

